

GYOZA

TO

GO

GO



TABLE OF CONTENTS



**I. Nikaido's Beefsteak
Leaf Gyoza**

Hanetsuki gyoza made with
beefsteak leaf

**II. Nikaido's Gyoza Patty
on Rice**

Patty made from gyoza filling
on fried rice

**III. Risu's Omelette on
Rice**

French omelette on top of rice
with mirepoix

**IV. Vaux's Dangerous
Dumplings**

Fried dough with an egg
custard filling

V. Tanba's Mini Meat Pies

Small pies with either ground
beef or mushroom filling

VI. Asuka's Apple Pies

Small pies with a caramelized
apple filling

VII. Devil Dumplings

Bread buns with a
spicy strawberry filling

**VIII. Creamy Stew and
Cheesy Bread**

Cream stew with chicken and
accompanying cheese bread

**IX. En's Mushroom-Topped
Soba**

Soba topped with vegetable
tempura

**X. En's Char Siu-Flavored
Mushroom Ramen**

Ramen in chicken broth with
braised portabella mushrooms

XI. Kai's Ravioli in Broth

Ravioli with beef, cheese, and
spinach in a chicken broth

NOTE



These recipes were simplified so that they could be made with only what was available at the cheapest grocery near me. I didn't want to include items that would require going to a speciality store. The recipes are not as accurate as they could be, and have substitutions for items more distinct to Japanese cuisine. I also tried to keep the total amount of ingredients down, so the same core spices are used across all recipes. Any time you see "salt and pepper" it means add salt and pepper to your liking. 99% of the time, when it feels like a dish doesn't "taste strongly" enough of whatever flavor you're looking for, that means it needs more salt.

A recipe for the dough needed for dishes has been included for all recipes except the noodle dishes (which you need to buy noodles separately for). A stand mixer was used for the dough recipes that have been included. It might still be doable by hand, but it is much easier to simply buy premade products. You can cut circles out of premade wonton wrappers for gyoza. Frozen pie crust would be the best substitute for the pies, and dough that can be used for ravioli is typically sold as "pasta sheets" in groceries. The only specialty equipment you definitely need is a blender.

Flour can be substituted 1:1 with gluten-free alternatives. Gluten-free flours are actually preferable for the pie doughs and tempura batter. Soy sauce can also be substituted with tamari sauce 1:1 if needed.

There are 3 memo pages in the back for you to write your own notes in.

-Rin

NIKAIDO'S BEEFSTEAK LEAF GYOZA



Dough

- 1/2 cup (70 g) flour
- pinch of salt
- 4 tbsp hot water
- extra cornstarch

Filling

- 6 oz (170 g) pork
- 1/2 clove garlic
- 1/2 in (1 cm) grated ginger
- pinch of cumin
- pinch of rosemary
- 1 tsp soy sauce
- salt & pepper to taste

Hanetsuki Lattice

- 2 tsp flour
- 5 tbsp water

NOTE: There should be 1 beefsteak leaf to line the bottom of each wrapper, but if none are available in your area, you can use a leaf of basil instead.

Makes ~10 dumplings.

Mince garlic and grate ginger to combine with meat and other seasonings in a bowl for the filling.

Mix flour, salt, and water together in a bowl and knead on a cornstarch surface (flour will make the dough tacky) until smooth. Roll the dough into a log the thickness of 2 fingers and cut it into pieces of the same width. Roll these pieces out into round, flat wrappers 3 inches (7.5 cm) in diameter. You can use a cookie cutter to cut the wrappers into perfect circles.

Lay a beefsteak/basil leaf on the wrapper. Add a little less than a tablespoon of meat to the center. Wet the edges of the wrapper with your finger and fold the dumpling closed.

For the crispy lattice on the bottom, mix flour and water into a slurry and keep to the side. Add about a tablespoon of oil to a pan set to medium heat and fry gyoza for 3 minutes. The gyoza are sufficiently fried when their bottoms no longer stick to the pan. Add slurry and then cover the gyoza to steam for 3 minutes. Once steamed, add a little oil atop the lattice portion to cause it to crisp up. It is sufficiently done when it no longer sticks to the pan bottom.

NIKAIDO'S GYOZA PATTY ON RICE



Patty

- 6 oz (70 g) pork
- 1 egg
- 1/2 clove garlic
- 1/2 in (1 cm) grated ginger
- pinch of cumin
- 1 tsp soy sauce
- 3 tbsp breadcrumbs
- extra salt & pepper

Rice

- 1 onion
- 2 tbsp (30 g) butter
- 1 cup (240 ml) chicken broth
- 1 cup (160 g) of old rice

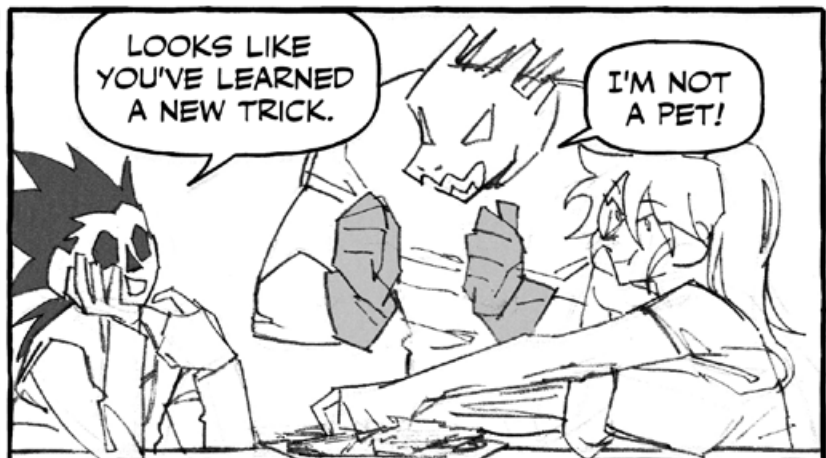
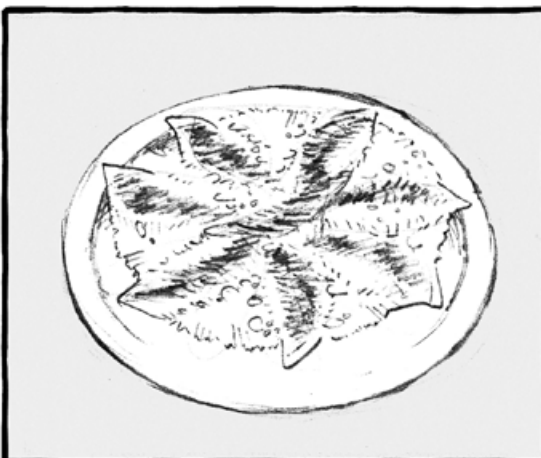
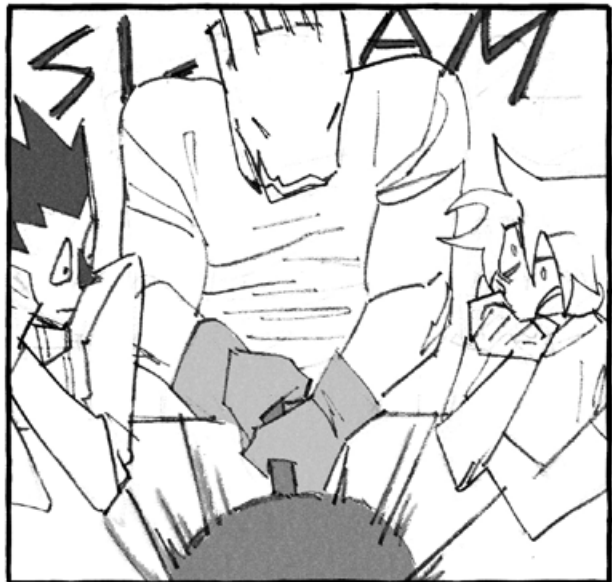
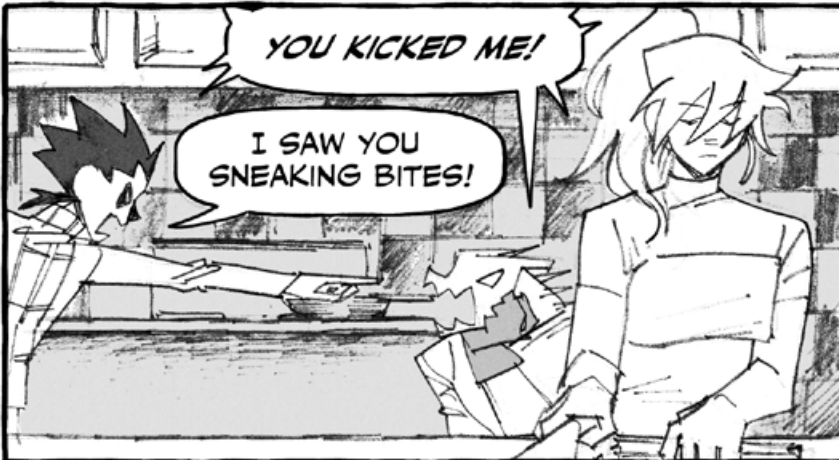
NOTE: Rice amount refers to cooked rice.

Makes 2 patties.

Combine patty ingredients in a bowl and form a disc shape. Heavily salt and pepper both sides and cook each side on high heat for 2 minutes for each side.

Chop onion into long slivers. Melt butter on low heat and cook onions until the butter begins to brown or is used up. At this point, add the chicken broth and rice. Keep on low heat and stir to prevent burning until the excess chicken broth has evaporated.

Patty to be eaten alongside rice.



RISU'S OMELETTE ON RICE



Rice

- 1 cup (160 g) old rice
- 1 in (2.5 cm) of carrot
- 2 in (5 cm) of celery
- 1/4 onion
- 2 tbsp of ketchup
- 2 tsp soy sauce

Omelette

- 2 eggs
- 2 tbsp milk
- 1 tsp cornstarch
- extra pepper

NOTE: Rice amount refers to cooked rice.

Dice carrot, celery and onion. Fry them with a little oil in a large pan on medium heat until the onions are soft. Add rice, soy sauce, and ketchup while still on heat until everything is thoroughly mixed.

The following technique is for making a french omelette which has a gooey center. If you don't like your omelettes this way, ignore the following and make it normally.

Mix cornstarch into 2 tablespoons of milk. Add eggs and beat until a smooth consistency.

Put pan on low heat and make sure there is a thin layer of oil covering the entire bottom. Because of this, and that you'll be holding the pan up often, I recommend using a small and lightweight pan.

After adding the omelette mixture, place your spatula in the middle and shake the pan in a circular motion to continuously agitate the mixture. Curds should slowly start to form. Continue shaking until it is all this curd-like consistency and no longer liquid. At this point, lift the handle-end of the pan up, allowing only the opposite end on the heat. Gently bang the pan on the stove, releasing the omelette from the pan bottom. Slowly roll the omelette closed towards the end on the heat. Use the heat at the bottom of the pan to seal the omelette closed.

Serve omelette atop the rice and season with pepper. The rice should be sufficiently flavored for the omelette, but you can always add more salt to it if you want.



VAUX'S DANGEROUS DUMPLINGS



Dough

- 1 1/2 tsp active dry yeast
- 1 egg
- 2 cups (270 g) flour
- 1/2 cup (120 ml) milk
- 3 tsbp (40 g) sugar
- 4 tsbp (60 g) butter
- oil at 375°F (190°C)

Custard

- 1 cup (240 ml) milk
- 3 tsbp sugar
- 1 tsbp cornstarch
- 2 tsp vanilla extract
- 2 egg yolks
- 1 whole egg

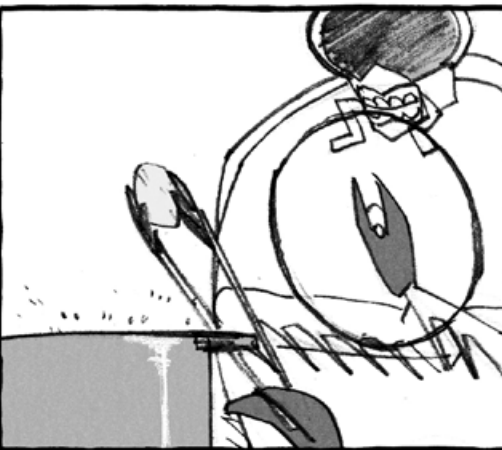
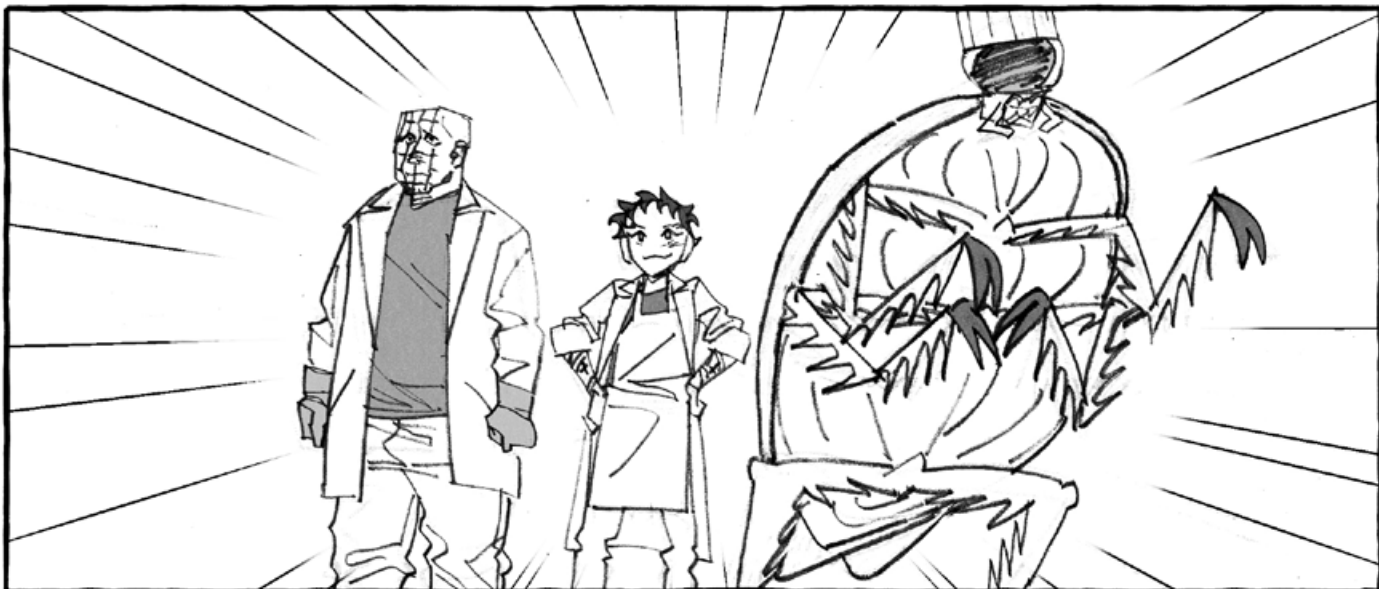
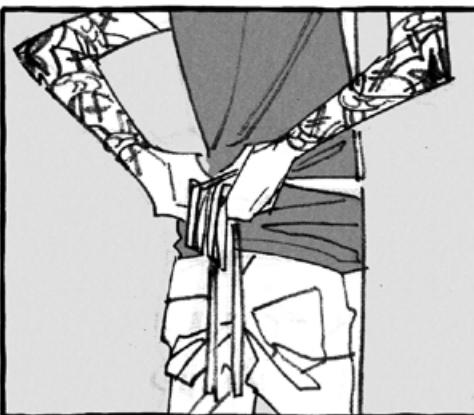
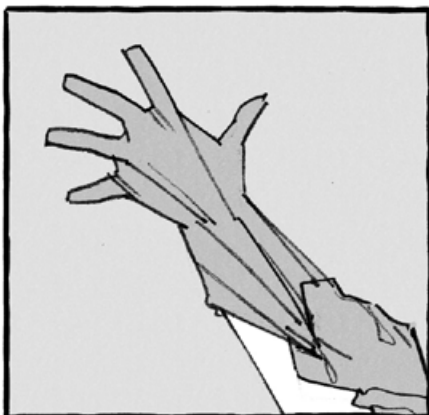
Scald milk for the custard in a pot. Mix sugar, cornstarch, vanilla extract, and eggs in a separate bowl. Add small portions of the scalded milk to the mixing bowl at a time to keep the eggs from cooking, and mix it in. Put the combined custard mixture back on the stove on low heat. Continuously whisk the mixture until it changes in consistency. You will know it is done when it goes from a runny, fluid consistency, to suddenly viscous. Put in a ziploc bag and let cool in the refrigerator for at least an hour.

Prepare yeast per its instructions. Combine wet and dry ingredients into a dough and knead until smooth. Cover the dough with a damp towel to stop it from drying out and let it rest for at least an hour, or until it has doubled in size. The rising is the most important part, if your dough does not sufficiently rise, the bread will be too dense when fried.

Flour your kneading surface and rolling pin. Roll the dough out flat until the thickness of pizza crust. You can cut the dough into circles or even into squares, whichever you like. Once again cover the pieces with a damp towel and let it rest for another hour until the pieces have doubled in height again.

Heat oil in a large pot (375°F/190°C). Drop 3-4 dough pieces at a time into the oil to let one side cook. You will know when to flip them when the browning side just starts to creep over the edge of the oil.

Once all are cooked, let them cool and stick a knife in them to create a hole. Spin the knife around to create some space for the custard filling. Snip off the corner of the ziploc bag to use it as a pastry bag and fill the pastries.



TANBA'S MINI MEAT PIES

Filling

- 6 oz (70 g) ground beef
- 1/4 onion
- 1 clove garlic
- 1 tbsp ketchup
- 1 tsp soy sauce
- pinch of rosemary
- pinch of thyme
- 1 tsp flour
- 1/2 cup (120 ml) vegetable broth
- salt & pepper

(for mushroom version use 9 oz (250 g) of button mushrooms instead of beef)

Dough

- 1 cup (120 g) flour
- 1/2 tsp salt
- 6 tbsp (85 g) butter grated
- 2-4 tbsp of ice water

NOTE: Standard ramekins are used as pie tins here.

Makes enough for 2 mini pies.

Keep the butter in the freezer for a bit to have it harden up, and some water to keep it cold. To make the dough, grate the butter into the flour and salt, intermittently mixing. At the end it should have a mealy texture. Mix in water, 1 tablespoon at a time, only using as much as is needed to get the dough to stick together. Form it into a disc shape and wrap it in plastic wrap. Allow it to refrigerate while making the filling.

Mince the onion and garlic. Cook the ground beef through. Remove the beef from the pan, leaving the fat. Cook the onion and garlic until soft. Add flour to soak up any excess liquid. Add beef, ketchup, soy sauce, spices, and chicken stock to pan. Allow to cook until the gravy is viscous enough that running a spatula on the bottom can leave a streak through the gravy, revealing the pan bottom. Don't worry if it seems like too much liquid. It's better if there is more liquid in the pie than if the pie becomes too dry inside while baking.

Preheat the oven to 400°F (200°C). Allow the dough to thaw for 5 minutes and roll it out. Line the pie tin with the dough and fill it with the meat. Add venting holes to the pie top. Allow it to bake for 40 minutes.

ASUKA'S APPLE PIES



Dough recipe is the same as the one in the prior recipe.

Filling

- 2 baking apples (I recommend honeycrisp)
- 1 tsp flour
- 1/2 cup (100 g) sugar
- 1/2 tsp cinnamon
- 1/4 tsp lemon juice

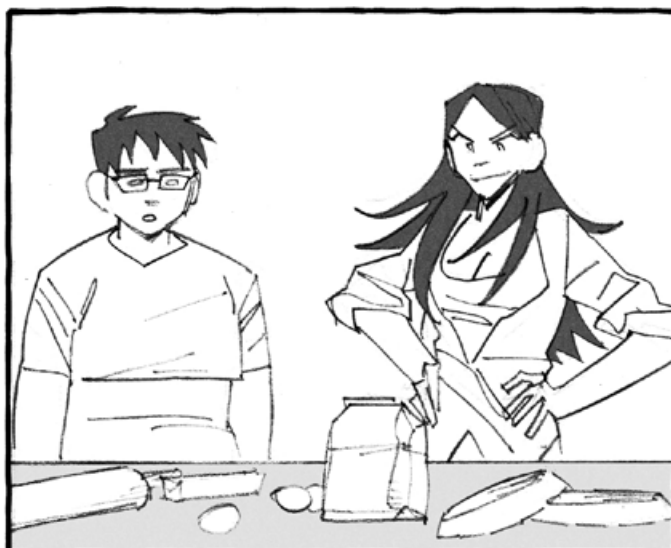
NOTE: I recommend pre-baking the bottom half of the pie for 10 minutes at 425°F (220°C).

Peel, core, and dice apples. Cover them with lemon juice, sugar, and cinnamon in a bowl. Let it sit for at least 30 minutes. I also recommend putting them in the refrigerator for an hour to help dry them out a bit. Liquid from the apples should start to collect at the bottom of the bowl.

Start cooking the mixture in a pan on medium heat, and add flour to help thicken the liquid. If the apple pieces look like they are getting too soft, remove them and continue to cook the liquid until it reaches appropriate thickness. It should be that same viscous consistency as with the gravy for beef pies. You can tell it is done when it no longer feels like it is mostly made of water.

Fill pie with apples and liquid. Put venting holes in the pie top. Cook pie for another 20 minutes at 425°F (220°C).

If you do not pre-bake the bottom, cook everything at once for 30 minutes.

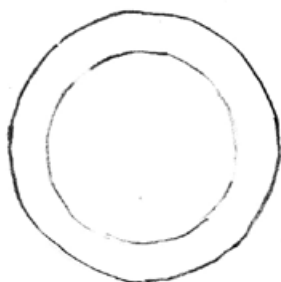




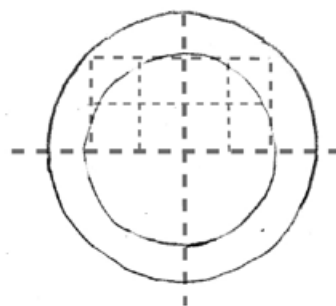


LIKE THIS-

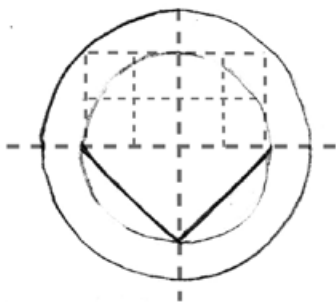
CREATE A CIRCLE
USING THE PIE DISH



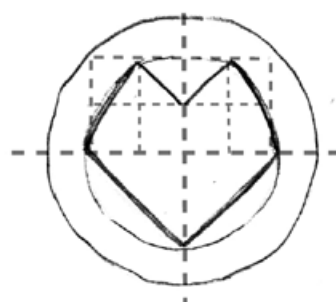
IMAGINE A LARGE CROSS
SECTION AND TWO
SMALLER ONES



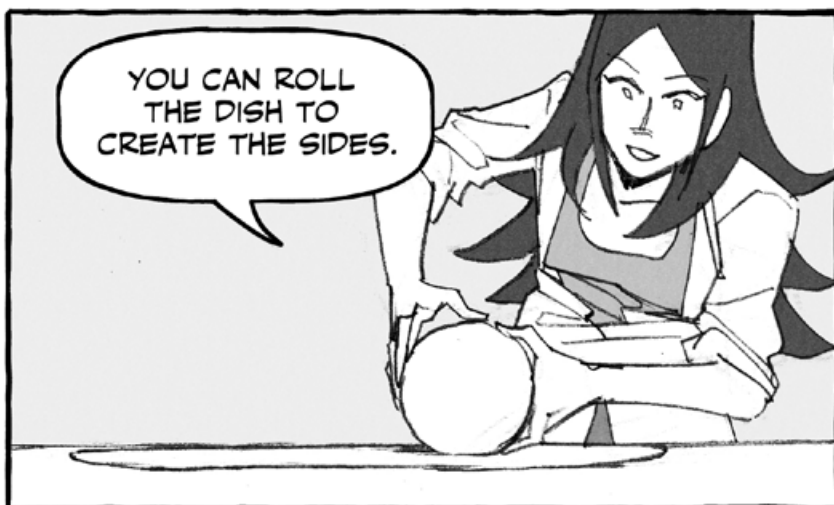
CUT DIAGONALLY IN
THE LOWER HALF TO
MAKE THE BOTTOM



AND CUT IN THE
UPPER HALF TO
MAKE THE TOP



YOU CAN ROLL
THE DISH TO
CREATE THE SIDES.



FINE, WE'LL
USE IT.



DEVIL DUMPLINGS



Dough

- 3 1/4 (400 g) cups flour
- 1 tsp dry yeast
- 2 eggs
- 1/4 tsp salt
- 3 tbsp sugar
- 1 cup (240 ml) milk
- 1/4 cup (60 ml) vegetable oil

Filling

- 6 oz (170 g) strawberries
- 3 whole cayenne peppers
- 1/4 cup sugar
- 1 tbsp vinegar
- lemon juice (optional)

Prepare yeast per its instructions. Combine dough ingredients and knead until smooth. Let it rest for an hour.

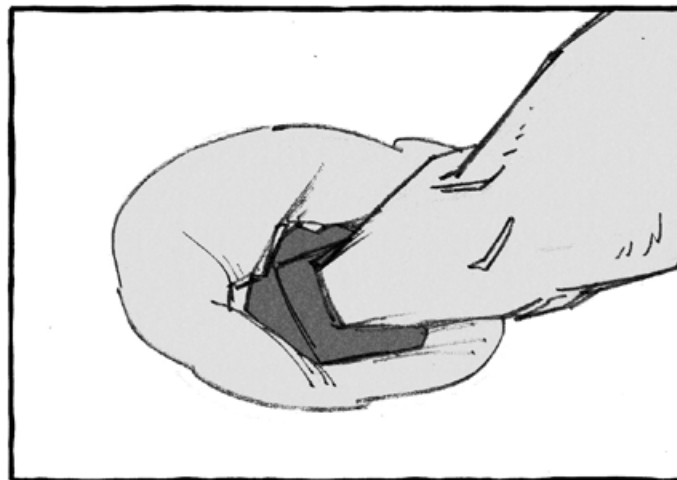
Hull and dice the strawberries. Remove the tops of the peppers. Most of the spiciness of the pepper is contained in the seeds, so if you want it to be more mild, cut them in half and scoop out the seeds.

Pulse the strawberries and peppers in a blender so they're evenly mixed. Add them along with the sugar and vinegar into a pan and cook over medium heat. Continuously mix to keep it from burning. Keep cooking until the jam reaches your preferred thickness. If it's too spicy, add lemon juice to make it more mild.

Roll the dough out flat until the thickness of pizza crust and divide into even squares. Place a tablespoon of jam in the center. To fold it closed, pinch opposite corners together, continuously pinching the openings opposite each other together until the entire piece of dough is sealed.

To give it a face, roll out excess dough into ellipses and affix to top, sides, and front to make the horns, ears, and eyes. Using scissors, cut 2 "V"-shaped divots to form the fangs, and cut a line in between them to connect them.

Bake at 375°F (190°C) for 20-25 minutes.



CREAMY STEW AND CHEESY BREAD

Dough

- 3 1/4 cups (400 g) flour
- 1 tsp dry yeast
- 1 tbsp salt
- 1 cup (240 ml) milk
- 2 eggs

Filling

- 6 oz (170 g) cheese

Coating

- 4 tbsp (60 g) butter
- 1 tsp garlic powder
- 1 tsp parsley
- 1 tsp oregano

Stew

- 1 tbsp oil
- 1 onion
- 2 cloves garlic
- 12 oz (340 g) mushrooms

- 2 tsp thyme
- 1 lb (450 g) chicken
- 2 cups (470 ml) vegetable broth
- 2 carrots
- salt & pepper

Roux

- 3 tbsp (40 g) butter
- 3 tbsp flour
- 1 cup (240 ml) milk

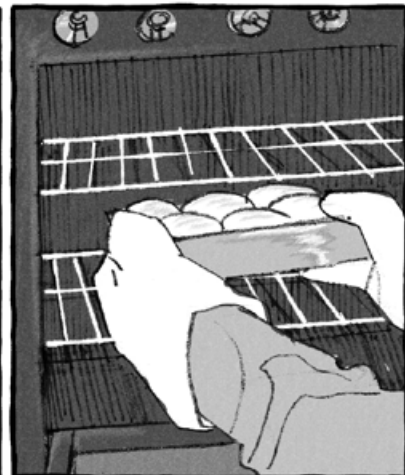
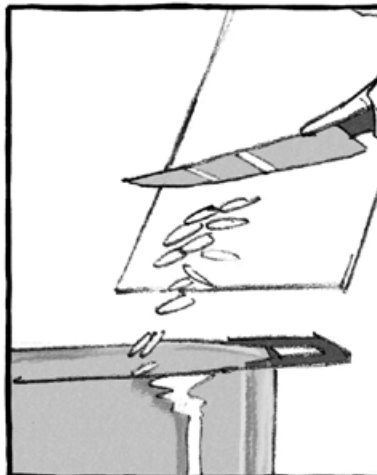
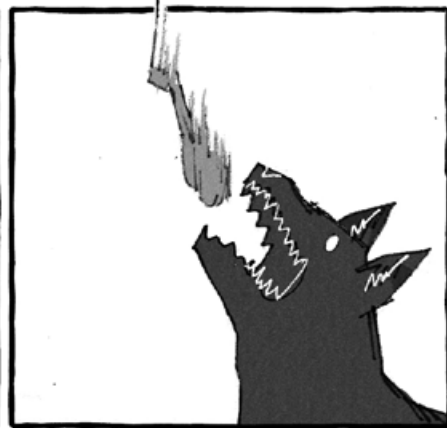
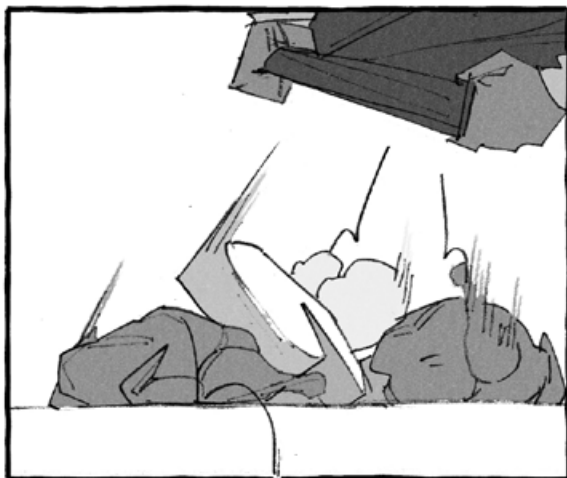
NOTE: For cheese I recommend using shredded mozzarella and cheddar in a 2:1 ratio.

Prepare yeast per its instructions. Combine dough ingredients and knead until smooth. Let it rest for an hour. Melt butter and combine with herbs in a separate bowl. Roll out dough flat and cut into evenly sized squares. Wrap a 1/2 teaspoon of cheese within a piece of dough and seal closed. Dip dough ball into butter coating. Proceed to do this with all the remaining dough and cheese and place in a baking pan. Bake at 375°F (190°C) for 20-25 minutes.

Cut chicken into bite-size pieces and cook in a pot over medium heat until no longer pink. Remove and set aside. Dice onion, garlic, and carrots. Add oil and cook onions, garlic, and mushrooms until soft. Add back in the chicken along with the vegetable broth, carrots and other spices.

In a separate pan, melt butter and add flour. Continuously whisk until mixture starts to turn brown and puff up. Take it off heat and add milk, stirring until it becomes smooth. Add this to your stew.

Let stew simmer for 30 minutes until done.



EN'S MUSHROOM-TOPPED SOBA



Toppings

- shiitake mushrooms
- 2 oz (60 g) eggplant
- 2 oz (60 g) zucchini
- extra basil
- oil at 340°F (170°C)

*Will need premade soba noodles

Batter

- 1/4 cup (30 g) cornstarch
- 1/4 cup (30 g) flour
- 1/3 cup (80 ml) ice water
- 1 egg
- 1/2 tsp salt

Broth

- 1 cup (240 ml) lukewarm water
- 0.4 oz (10 g) of dried shiitake mushrooms
- 1/4 cup (60 ml) soy sauce

NOTE: Dried shiitake mushrooms will have to soak overnight.

Prepare soba noodles per its instructions.

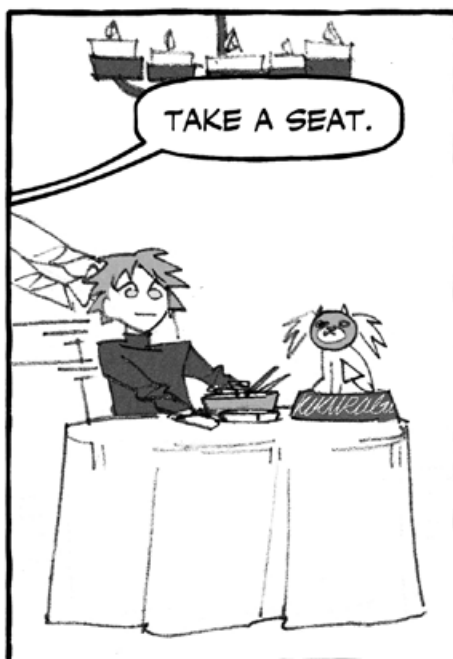
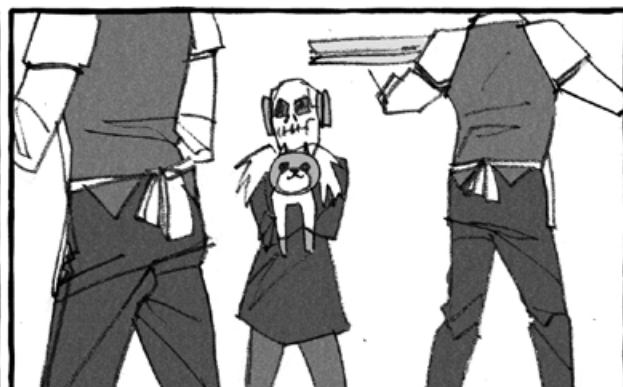
Allow dried mushrooms to soak in lukewarm water overnight. Wring mushrooms of excess liquid and strain the broth of any leftover particles. Add soy sauce to the broth.

Mix ingredients for batter only until there are no dry parts. It's okay if it's not uniform, do not overmix the batter for smoothness.

Coarsely chop toppings into large, flat pieces. Eggplant and zucchini should be cut thinly to make sure they cook evenly. Combine them into the batter, making sure to coat them all over.

Heat oil to 340°F (170°C). Scoop out chunks of the toppings from the batter and allow them to fry. When things fry, you can see bubbles form along the sides. When there is a sharp decrease in the size and/or amount of bubbles you see along the sides of your vegetable tempura, that means it is done.

Serve it atop the soba.



EN'S CHAR SIU-FLAVORED MUSHROOM RAMEN

• •

Mushrooms

- 4 oz (100 g) portabella mushrooms (~3 of them)
- 2 tbsp soy sauce
- 1/3 (80 ml) cup water
- 1/2 in (1 cm) grated ginger
- 1 clove garlic
- 2 lower ends of scallion stalks
- 1 tbsp hoisin sauce
- 1 tsp sugar

Broth:

- 2 cups (470 ml) chicken broth
- 0.2 oz (6 g) dried shiitake mushrooms
- garlic powder & salt to taste

*Will need premade ramen noodles

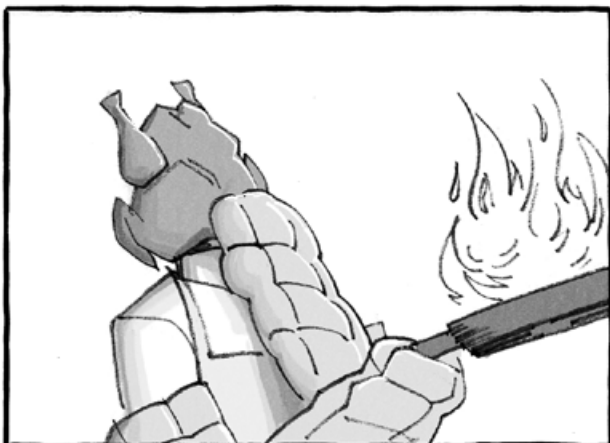
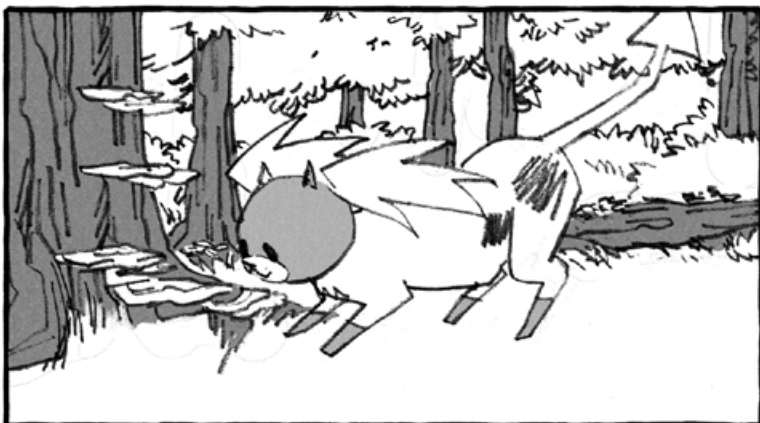
NOTE: King Oyster mushrooms are more useful than portobello mushrooms for this because you can use both the cap and the stem, but they are interchangeable in terms of taste.

Prepare noodles per its instructions.

Rehydrate the dried shiitake mushrooms in lukewarm chicken broth for at least 2 hours. Wring the mushrooms and strain the broth of excess particles.

Remove the underside of the portabella mushrooms (the “gills”). Mix water, soy sauce, hoisin sauce, and sugar together and set aside. Chop garlic, ginger, and scallions coarsely. Add a small bit of oil to a saucepan and on medium heat, add the garlic and mushrooms. As soon as either starts to brown, add the liquid mixture as well as the scallion and ginger. Immediately cover and let simmer for 5 minutes. Uncover, flip the mushrooms, and let simmer until the liquid starts to become thick which should take another ~5 minutes.

Combine noodles, broth, and both types of mushrooms along with any other toppings you like. I recommend egg, corn, and scallion.



KAI'S RAVIOLI IN BROTH



Filling

- 3 oz (90 g) ground beef
- 2 oz (60 g) ricotta
- 1/4 cup (40 g) spinach
- 1 clove garlic
- 1/4 tsp salt
- 1/2 onion
- pinch of cumin
- pepper to taste

Dough

- 1 cup (120 g) flour
- 1/4 tsp salt
- 2 eggs
- 1 tbsp olive oil

Broth

- 1 cup (240) chicken broth

Makes ~15 pieces.

Mix ingredients for the dough until smooth. Cover it in plastic wrap and let it rest for an hour.

Heat up a little olive oil in a pan and cook ground beef. Remove the beef, leaving a little oil in the pan. Cook onion and garlic until translucent, waiting for the bottom to brown. Once it does, add chicken stock and spinach. Cook spinach until it shrinks. Strain out ingredients from liquid broth and set the broth aside.

Chop spinach. You want to pulse the beef with the spinach, onion and garlic in a blender or food processor until it becomes a malleable paste. Mix this with the ricotta and other spices until it becomes a uniform texture.

Now you want to roll the dough out flat as thinly as you can into a long strip. Roll it out as much as possible and then cut it into 2 halves. Then proceed to roll each half out as much as possible again. You want to achieve the same thinness as you would have for a gyoza wrapper. Continue the process of rolling out and cutting in half until you achieve this thickness.

You should end up with dough in pairs of sheets the same size as each other. Put a tablespoon of the filling along a sheet of dough, keeping distance inbetween dollops for the ravioli's edge. Cover the dough sheet topped with filling with its matched dough sheet, pressing down around the mounds of filling to seal. Cut out the ravioli pieces and press along the edges with a fork to make sure they are sealed shut.

Cook in boiling water for 7 minutes and then add ravioli to the broth set aside earlier.

